

Application No.: 10/821,003

Filed: April 8, 2004

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## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### Listing of Claims:

1. – 7. (Canceled)

8. (Currently Amended) A sweetener composition comprising  
(i) at least one a carbohydrate sweetener selected from the group consisting of HFCS-  
55[[],] consisting essentially of a mixture of HFCS 42 and sucrose; and  
(ii) an effective amount of a binary high intensity sweetener composition comprising  
acesulfame K and N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester  
neotame, said acesulfame K present in at least a 10:1 weight ratio in comparison to said N-[N-  
(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester neotame, wherein said  
sweetener composition imparts a taste profile comparable to HFCS 55.

9. (Original) A sweetener composition according to Claim 8, wherein the  
carbohydrate sweetener is present within the sweetener composition in an amount ranging  
from about 95.2 to 99.9 weight percent.

10. (Canceled) Please cancel Claim 10.

11. (Original) A sweetener composition according to Claim 8, wherein the HFCS 42  
and sucrose are present in approximately equal amounts.

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12. (Original) A sweetener composition according to Claim 8, wherein the high intensity sweetener composition is present in the sweetener composition in an amount ranging from about 0.1 to 4.8 weight percent.

13. (Original) A sweetener composition according to Claim 8, wherein the weight ratio of acesulfame K to neotame is 10: 1 to 450 : 1.

14. (Original) Foodstuff incorporating the sweetener composition according to Claim 8.

15. (Currently Amended) A foodstuff according to Claim 14, wherein the sweetener composition is present within the foodstuff in an amount ranging from about 1.0 to 4.0 weight percent, ~~bowf based on the weight of the foodstuff~~.

16. – 20. (Canceled)

21. (Currently Amended) Process for producing a reduced caloric foodstuff, which process comprises incorporating a sweetener composition into a foodstuff in an amount ranging from about 1.0 to 4.0 weight percent (~~bowf based on the weight of the foodstuff~~), said sweetener composition comprising

(i) at least one a carbohydrate sweetner selected from the group consisting of HFCS 55-  
[[,]] consisting essentially of a mixture of HFCS 42 and sucrose; and

(ii) a binary high intensity sweetener composition comprising acesulfame K and N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester neotame, said acesulfame K present in at least a 10:1 ratio in comparison to said N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester neotame, said foodstuff exhibiting a taste profile comparable to HFCS 55.

22. (Currently Amended) A process according to Claim 21, wherein said carbohydrate sweetener is present within the sweetener composition in an amount ranging from about 95.2 to 99.9 weight percent, ~~bowse based on the weight of the sweetener composition.~~

23. (Currently Amended) A process according to Claim 21, wherein the high intensity sweetener composition is present within the sweetener composition in an amount ranging from about 0.10 to 4.8 weight percent, ~~bowse based on the weight of the sweetener composition.~~

24. (Currently Amended) A process according to Claim 21, wherein the weight ratio of acesulfame K to N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester neotame is 10:1 to 450:1 (w:w).

25. (New) A sweetener composition comprising

(i) at least one carbohydrate sweetener selected from the group consisting of HFCS 55, HFCS 42 and sucrose; and

(ii) an effective amount of a binary high intensity sweetener composition comprising acesulfame K and N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester,

    said acesulfame K present in an amount of greater than 97 weight % of the total amount of acesulfame K and N-[N-(3,3-dimethylbutyl)-L- $\alpha$ -aspartyl]-L-phenylalanine 1-methyl ester,

    wherein said sweetener composition imparts a taste profile comparable to HFCS 55.